


HARD SUGARCOATED PRODUCT AND METHOD FOR PRODUCING THE SAME

Patent number:	JP2002017266 (A)	Also published as:	
Publication date:	2002-01-22		JP4153145 (B2)
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Classification:			
- international:	A23G3/00; A23G3/50; A23G4/00; A61K47/26; A61K47/36; A61K9/36; A23G3/00; A23G3/34; A23G4/00; A61K47/26; A61K47/36; A61K9/30; (IPC1-7): A23G3/00; A23G3/30; A61K47/26; A61K47/36; A61K9/36		
- european:			
Application number:	JP20000207233 20000707		
Priority number(s):	JP20000207233 20000707		

Abstract of JP 2002017266 (A)

PROBLEM TO BE SOLVED: To obtain a hard sugarcoated product having a sugarcoated layer with maltitol as the main component and unconventionally high hardness and crunchiness. SOLUTION: This product is obtained by including ≥ 10.0 but < 25.0 wt.% of a branched dextrin and/or its reduced product, and ≥ 75.0 but < 90.0 wt.% of maltitol as the amount of solids in the sugarcoated layer.

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